

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS:**

Claim 1 (original) A soy-containing meat or meat analog product comprising a deflavored soy protein material, wherein the deflavored soy milk is prepared by a method comprising:

(a) obtaining a soy protein composition containing soluble soy proteins, flavoring compounds, and insoluble materials;

(b) solubilizing the soy proteins by adjusting the soy protein composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds;

(c) passing the pH-adjusted soy protein composition of (b) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy protein composition and retaining substantially all of the solubilized soy proteins; and

(d) recovering the solubilized soy proteins retained by the ultrafiltration membrane, wherein the recovered solubilized soy proteins is the deflavored soy protein material.

Claim 2 (original) The soy-containing meat or meat analog product of claim 1, wherein the soy-containing meat or meat analog product contains about 5 to about 15 g soy protein per single serving size.

Claim 3 (original) The soy-containing meat or meat analog product of claim 1, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 4 (original) The soy-containing meat or meat analog product of claim 2, wherein the aqueous composition of (a) has a concentration of soy proteins in the range of about 1 to about 20 percent.

Claim 5 (original) The soy-containing meat or meat analog product of claim 1, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 6 (original) The soy-containing meat or meat analog product of claim 5, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 7 (original) The soy-containing meat or meat analog product of claim 2, wherein the ultrafiltration membrane has a cutoff in the range of about 1,000 to about 50,000 Daltons.

Claim 8 (original) The soy-containing meat or meat analog product of claim 7, wherein the ultrafiltration membrane has a cutoff in the range of about 10,000 to about 30,000 Daltons.

Claim 9 (original) The soy-containing meat or meat analog product of claim 5, wherein the ultrafiltration is carried out at a temperature in the range of about 10 to about 60°C and a suitable pressure.

Claim 10 (original) The soy-containing meat or meat analog product of claim 9, wherein the ultrafiltration membrane is a polymer, ceramic, or inorganic membrane.

Claim 11 (original) The soy-containing meat or meat analog product of claim 1, wherein the meat or meat analog product is a ham and cheese loaf.

Claim 12 (original) The soy-containing meat or meat analog product of claim 2, wherein the meat or meat analog product is a ham and cheese loaf.

Claims 13-20 (canceled)